



A taste of home on the other side of the world

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THEY'RE a long way from home but visiting English cricket fans can find nostalgic foods from the Mother Country while they're in town for The Ashes.

Homesick Brits can seek out old-style fish and chips, bangers and mash, a decent-sized pint of beer and even popular English sweets and crisps.

UK-born chef Tom Reid from Maximilian's at Verdun has lived in Adelaide for five years and says he occasionally hankers for a taste of home.

"The Fox and Firkin pub at Tea Tree Gully has an established English pub feel, reminds me of back home, and it's just like walking into an English boozer," he says.

Tom, who hails from Harrogate, near Yorkshire, also misses the UK imperial pints but says he and his mates can find a decent-sized and well-

poured beer at The Elephant pub off Rundle St.

"They serve a great beer and it really is all about that feel of having the proper sized glass in your hand," he says.

Tom says English cricket fans won't have trouble finding real pork bangers in shops and pubs. "They're everywhere now but found it hard to find good pork sausages five years ago when I arrived and beef sausages in England are a sin!" he says.

For a slap-up meal of bangers and mash head to The Wellington Hotel at North Adelaide, not far from Adelaide Oval, for pork and fennel seed sausages served with creamy mash potato.

Tom says he's been known to search out comfort foods such as classic English sweets, chocolates, crisps and soft drinks at Blackeby's Old Sweet Shop in James Place.

Another UK import — The Intercontinental Adelaide's sales director Paul Shaw — recommends his fellow countrymen visiting town try the curry from Jasmin Indian in Hindmarsh Square or British India in Morphett St.

Paul also suggests The Daniel O'Connell Hotel at North Adelaide for its UK-inspired nose-to-tail food philosophy and dishes such as black pudding, pickled ox tongue or trotters on toast.

The Barmy Army fans craving English fish and chips need to head south to Blighty's Traditional British fish and chipperly at Aberfoyle Park. The popular shop serves up North Atlantic cod, haddock and plaice with mushy peas, chips with curry sauce or gravy and classics such as haggis, black pudding and white pudding.





15 MUST-TRY FOODS & DRINKS IN ADELAIDE FOR THE ASHES

1 Frog cake

A dessert in the shape of a frog's head, made of sponge cake and cream covered with fondant. It was created by the Balfours bakery in 1922

2 Coffin Bay oysters

Brilliant bi-valves from the pure waters of the western side of the southern tip of Eyre Peninsula. Taste at Press Food and Wine.

3 Haigh's chocolate frog

First introduced in the 1930s. Made in three sizes in milk, dark, milk peppermint and dark peppermint styles.

4 King George Whiting

A favourite for its delicate flavour and texture. Try it Coopers beer battered, crumbed or grilled at The Victory Hotel at Sellicks Beach.

5 Penfolds Grange

An iconic wine. The latest release 2008 Grange is around \$750 per bottle. Taste it at Magill Estate Restaurant.

6 Golden North ice cream

Made at Laura in the Mid North for the past 90 years with fresh milk and cream. Try the trophy-winning ice cream made with blue gum honey.

7 Ligurian Kangaroo Island Honey

Kangaroo Island is a Ligurian bee sanctuary. These protected bees, brought to Australia from Italy in 1884, make sugar gum, eucalypt, bottlebrush and native fuchsia honeys.

8 Farmers Union Iced Coffee

Launched in 1977, this flavoured milk has taken on cult status. Great pre, during or post cricket bevvie.

9 Maggie Beer Pheasant Farm Pate

Maggie Beer's classic pate was first made in 1978 and is an hors d'oeuvres staple

10 Coopers Pale or Sparkling Ale

The pride of SA and the largest Australian-owned brewery. The brewery sold 69.7 million litres of beer in the 2013 financial year.

11 Woodside Cheese Wrights

A range of world-class cheeses including The Charleston, a brie-style cheese made from Jersey cow's milk sourced from Charleston in the Adelaide Hills.

12 Vili's pie floater

The quintessential food experience. A meat pie sitting (sometimes upside down) in a bowl of thick green pea soup with tomato sauce. Find it at Cafe de Vili's at Mile End.

13 Coorong mullet

Intensely-flavoured, firm-fleshed fish from the Coorong. Try it in a pasty at Peel Street restaurant in the city.

14 Kitchener bun

Resembles the Berliner. A bun (baked or fried) of sweet yeasted dough, filled with raspberry or strawberry jam and cream and dusting of sugar on top.

15 Beerenberg strawberry jam

Made by six generations of the Paech family at Hahndorf. Visit the farm, pick your own strawberries and then buy some finished product in the Farm Shop.



FRITZ:

A type of luncheon meat, some South Australian's are very proud of fritz. Nobody's quite sure why. It's basically devon, and it's made from pigs' bums. Avoid.

HEAPS:

In SA, heaps means "a lot" or "very". As in "Mitchell Johnson is bowling heaps fast today eh?", or "Anderson looks heaps scared out there eh?"

NOAHS:

As in Noah's Arks, as in sharks, as in the big toothy fish that haunt our beaches. Dangerous, sure, but far more Englishmen are injured by chronic sunburn than sharks each year. Remember, a hanky is NOT a hat.

PADDY VAN:

A special type of taxi

designed to transport members of the Barmy Army to their overnight accommodation.

ROOT:

To you, Root means the right-handed Yorkshire-born batsman who can throw down an offie when required. In Australia root means something quite different. Also known as a "ronnie coote".

SCHNITTY:

A schnitty is a schnitzel, and thanks to SA's German heritage most pubs will do a pretty mean version. Often hanging over the edge of your plate, they do an amazing job of soaking up a day's solid beer drinking.

SOCCER:

Another game you guys

invented and never quite perfected. It's generally not called football in South Australia. Or anywhere else in Australia for that matter. A good game for singing at, unlike cricket. Who'd ever sing at the cricket?

"YOUR" QUEEN:

Yeah, OK, the joke's getting old. I bet she wishes she actually was Australian.

